

Just a Pinch

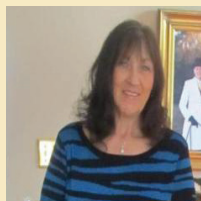


Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

Spice up the Party with Chorizo Sausage Poppers

"They have just a little bite—so good!"



Jamie Beecham
Nashville, NC
(Pop. 5,352)

Tired of your usual appetizers and looking to spice things up? Jamie Beecham's Chorizo Sausage Poppers are a perfect addition to any game-day party. The Chorizo and peppers pack a nice punch, while the cream cheese cools things down. These little appetizers are a self-contained ball of delight!

See step-by-step photos of Jamie's recipe plus thousands more from home cooks nationwide at:

www.justapinch.com/poppers

You'll also find a meal planner, coupons and chances to win! Enjoy and remember, use "just a pinch"...

-Janet

Chorizo Sausage Poppers



What You Need

- 1 4 oz. box of button mushrooms
- 1 15 oz. package Chorizo sausage
- 2 medium size jalapeno peppers
- 1 8 oz. pack of cream cheese, room temp
- Pinch of salt
- 2 packs of crescent rolls
- Olive oil, extra virgin

Directions

- Clean and finely chop button mushrooms.
- Drizzle a little olive oil in a skillet.

- Over medium heat, saute the mushrooms and set aside in a bowl.
- Open the Chorizo sausage and remove from the casing.
- Place in a skillet over medium heat and cook about 7 minutes.
- Finely dice the jalapeno peppers.
- In a mixing bowl place the cream cheese.
- Add in the mushrooms and peppers.
- When sausage is ready

drain off the grease and add to the mixture and begin to mix by hand.

- Use a mini-muffin pan, pinch off crescent roll dough and flatten. Place in pan and add a spoonful of mixture, then pinch closed.
- Bake in a 350 degree oven for about 7 to 8 minutes.
- Remove from muffin tin as soon as they come out and place on a dish. Serve with sour cream, salsa or both.

Submitted by: Jamie Beecham, Nashville, NC (Pop. 5,352)

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